



**NATIONAL AGENCY FOR FOOD AND DRUG  
ADMINISTRATION AND CONTROL (NAFDAC)**

**COCOA AND COCOA PRODUCTS REGULATIONS 2019**

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### **Commencement:-**

In exercise of the powers conferred on the Governing Council of the National Agency for Food and Drug Administration and Control (NAFDAC) by sections 5 and 30 of the National Agency for Food and Drug Administration and Control Act Cap NI Laws of the Federation of Nigeria (LFN) 2004 and all powers enabling it in that behalf, the Governing Council of the National Agency for Food and Drug Administration and Control with the approval of the Honourable Minister of Health hereby makes the following Regulations:-

#### **1. Scope**

These Regulations shall apply to cocoa and cocoa products that are manufactured, imported, exported, advertised, sold, distributed or used in Nigeria.

#### **2. Prohibition**

No cocoa or cocoa product shall be manufactured, imported, exported, advertised, sold, distributed or used in Nigeria unless it has been registered in accordance with the provisions of these Regulations.

#### **3. Categorizations, definitions, compositions and properties of cocoa products.**

Categorizations, Definitions, Compositions and properties of cocoa products shall be as specified in Schedule 'A' to these Regulations.

#### **4. Permitted additives**

Permitted additives used in cocoa products shall be as specified in Schedule 'B' to these Regulations.

#### **5. Maximum limits of contaminants**

Cocoa products shall not contain contaminants in amounts and in such a form that shall be harmful to the health of the consumer and shall not contain contaminants in excess of the quantity specified in schedule C to these Regulations.

#### **6. Labelling information**

- (1) Cocoa products shall be labelled in accordance with the Agency's Pre-packaged Food Labelling Regulations 2019.
- (2) No person shall sell a cocoa product that is processed with hydroxides or carbonates of Magnesium unless:-
  - (a) the principal display panel of the label carries immediately preceding or following the name of the cocoa product, and without intervening, written, printed, or graphic matter with any of the phrases; – "Processed with alkali", "Processed with (naming the alkali)" or "Alkali treated"; or any such similar statements;
  - (b) where sweeteners have been added to the product, the phrase "artificially sweetened" or "with added sweeteners" or "with sugars and added sweeteners" shall appear in close proximity to the name of the food or any such similar statements.

(3) Any characterizing flavour (other than chocolate flavor), aromatic substance or ingredient shall form part of the name of the product.

**7. Ash limit for cocoa products processed with alkali**

The ash limit provided for cocoa products in these Regulations may be increased for cocoa products processed with alkali as provided in Regulation 6 (2) (a) by the amount of ash from the processing agent used.

**8. Conditions for claims that food is cocoa based**

When a statement or claim implying that a food is cocoa based is made on any label or in any advertisement, that food shall contain not less than 20 % m/m of cocoa.

**9. Penalty.**

(1) Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and liable on conviction. In case of :

- (a) an individual, to imprisonment for a term not exceeding one year or to a fine not exceeding N50,000 or to both such imprisonment and fine; and
- (b) a body corporate, to a fine not exceeding N100, 000.

(2) Where an offence under these Regulations is committed by a body corporate, firm or other association of individuals every:-

- (a) director, manager, secretary or other similar officer of the body corporate; or
- (b) partner or officer of the firm or
- (c) trustee of the body concerned ;or
- (d) person concerned in the management of the affairs of the association ;or
- (e) person who was purporting to act in a capacity referred to in paragraphs (a) to (d) of this regulation, is severally guilty of that offence and liable to be proceeded against and punished for that offence in the same manner as if he had himself committed the offence, unless he proves that the act or omission constituting the offence took place without his knowledge, consent or connivance.

**10. Forfeiture after conviction**

(1) A person convicted of an offence under these Regulations shall forfeit to the Federal Government-

- (a) any asset or property constituting proceeds derived from or obtained, directly or indirectly, as a result of the offence;
- (b) any of the person's property or instrumentalities used in any manner to commit or to facilitate the commission of the offence.

(2) In this section, "proceeds" means any property derived or obtained, directly or indirectly, through the commission of the offence.

## 11. Interpretation

For the purpose of these Regulations, unless the context otherwise requires:

“**Agency**” means the National Agency for Food and Drug Administration and Control.

“**Cocoa product**” means a product derived from cocoa beans and includes cocoa nibs, cocoa liquor, cocoa mass; chocolate, bittersweet chocolate, semi-sweet chocolate, dark chocolate, sweet chocolate, milk chocolate and white chocolate, unsweetened chocolate, bitter chocolate, chocolate liquor, cocoa powder and low fat cocoa powder.

## 12. Repeal of Cocoa Products 2005 Regulations

- (1) The Cocoa Products Regulations 2005 is hereby repealed.
- (2) The repeal of these Regulations specified in Regulations 12(1) shall not affect anything done or purported to be done under the repealed Regulations.

## 14. Citation

These Regulations may be cited as Cocoa and Cocoa Products Regulations 2019.

## SCHEDULE "A"

### DEFINITIONS, COMPOSITIONS AND PROPERTIES OF COCOA PRODUCTS

1. **Cocoa Nibs.**

Cocoa nibs or cracked cocoa shall be the product obtained from cocoa beans which have been cleaned and freed from shells and other extraneous matters as thoroughly as is technically possible and shall contain, not more than:

- (1) 1.75% cocoa shell (m/m) calculated on the dry matter;
- (2) 0.3% of ash insoluble in hydrochloric acid (m/m); and
- (3) 8.00% of moisture (m/m).

2. **Cocoa Powder**

Cocoa powder are the products obtained from cocoa cake and transformed into powder

- (1) When the cocoa butter content in cocoa powder is greater than or equal to 20 % m/m cocoa butter, it is designated Cocoa powder.
- (2) When the cocoa butter content in cocoa powder is greater than or equal to 10 % m/m it shall be designated Fat reduced cocoa powder.
- (3) When the cocoa butter content in cocoa powder is less than 10% m/m it shall be designated Highly fat reduced cocoa powder.

3. **Cocoa Butter shall be the fat from cocoa beans, obtained either before or after roasting, and shall have;**

- (1) Free fatty acid content expressed as oleic acid of not more than 1.75% m/m;
- (2) Unsaponifiable matter of not more than 0.75% m/m except in the case of pressed cocoa butter which shall not be more than 0.35% m/m;
- (3) Refractive index (40°C) of not less than 1.453 and not more than 1.458;
- (4) Saponification value of not less than 188 and not more than 202;
- (5) An iodine value of not less than 32 and not more than 41; and
- (6) An acid value of not more than five.

4. **Cocoa Mass or Cocoa/Chocolate Liquor.**

Cocoa mass or Liquor shall be the product obtained by mechanical disintegration of cocoa nibs without extraction or addition of any of its constituents and the fat content shall be 47 - 60% of cocoa butter calculated on the dry matter basis (m/m).

5. **Chocolate, Chocolate powder and Chocolate drink.**

- (1) Chocolate shall be the homogenous product obtained by an adequate process of manufacture, from a mixture of one or more cocoa products (not less than 60% m/m cocoa content) with or without the addition of cocoa butter, milk products, sugars and/or sweeteners, and other additives or any other approved optional ingredient. Other edible foodstuffs, excluding added flour and starch,

animal fats other than milk fat, may be added to form various chocolate products. These combined additions shall be limited to 40% of the total weight of the finished product.

- (2) The addition of vegetable fats other than cocoa butter shall not exceed 5% of the finished product, after deduction of the total weight of any other added edible foodstuffs, without reducing the minimum contents of cocoa materials.
- (3) Chocolate powder shall be a mixture of cocoa powder and sugars and or sweeteners containing not less than 32% m/m cocoa powder (29 %m/m) on the dry matter basis.
- (4) Chocolate Drink shall contain not less than 25% m/m of cocoa powder.

#### 6. **Types of Chocolate.**

- (1) Chocolate ( or bitter sweet, semi-sweet or dark chocolate “chocolate fondant” ) shall contain on a dry matter basis, not less than 35% total cocoa solids of which not less than 18% shall be cocoa butter and not less than 14% fat-free cocoa solids.
- (2) Sweet Chocolate or Sweet Chocolate coating shall contain on a dry matter basis, not less than 30% total cocoa solids of which at least 18% shall be cocoa butter and at least 12% fat-free cocoa solids and all other permissible ingredients shall not exceed 70% and shall contain on the dry, sugar-free and fat-free basis, no greater proportion of crude fibre, total ash, or ash insoluble in hydrochloric acid respectively than does cocoa nib on the dry matter basis.
- (3) Couverture Chocolate shall contain on a dry matter basis, not less than 35% total cocoa solids of which not less than 31% shall be cocoa butter and not less than 2.5% of fat-free cocoa solids.
- (4) Milk Chocolate shall contain, on a dry matter basis, not less than 25% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and a specified minimum of milk solids between 12% and 14% (including a minimum of milk fat between 2.5% and 3.5%).
- (5) Milk solids" refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added, or removed.
- (6) Family Milk Chocolate shall contain, on a dry matter basis, not less than 20% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and not less than 20% milk solids (including a minimum of 5% milk fat).
- (7) Milk Chocolate Couverture shall contain, on a dry matter basis, not less than 25% cocoa solids (including a minimum of 2.5% non-fat cocoa solids) and not less than 14% milk solids (including a minimum of 3.5% milk fat) and a total fat of not less than 31%.
- (8) White Chocolate shall contain, on a dry matter basis, not less than 20% cocoa butter and not less than 14% milk solids (including a minimum milk fat in a range of 2.5% to 3.5%

#### 7. **Vermicelli and Flakes (Drops, shavings).**

Vermicelli and Flakes are cocoa products obtained by mixing, extrusion and hardening technique which gives unique, crisp textural properties to the products and Vermicelli are presented in the form of short, cylindrical grains and flakes in the form of small flat pieces.

- (1) Chocolate Vermicelli / Chocolate Flakes shall contain, on a dry matter basis, not less than 32% total cocoa solids, of which at least 12% shall be cocoa butter and 14% fat-free cocoa solids.

- (2) Milk Chocolate Vermicelli / Milk Chocolate Flakes shall contain, on a dry matter basis, not less than 20% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and not less than 12% milk solids (including a minimum of 3% milk fat).

#### 8. **Filled Chocolate.**

- (1) Filled Chocolate is a product covered by a coating of one or more of the chocolates defined in section 7 of "A" Schedule to these Regulations, with the exception of Chocolate a la taza, the center of which is clearly distinct through its composition from the external coating and it does not include flour confectionery, pastry and biscuit or ice-cream products.
- (2) The chocolate part of the coating shall make up at least 25% of the total weight of the product concerned.

#### 9. **Other Chocolate products.**

Other chocolate products are the additional commercially available products that rely for their essential character either totally or extensively on cocoa material and these include:-

- (1) A Chocolate or Praline designates the product in a single mouthful size, where the amount of the chocolate component shall not be less than 25% of the total weight of the product.

The product shall consist of either filled chocolate or a single or combination of the chocolates as defined under Section (7) of Schedule "A" with exception of chocolate a la taza, chocolate familiar a la taza and products of chocolate para mesa.

- (2) **"Gianduja"** (or one of the derivatives of the word "Gianduja") Chocolate is the product obtained, firstly, from chocolate having a minimum total dry cocoa solids content of 32%, including a minimum dry non-fat cocoa solids content of 8%, and, secondly, from finely ground hazelnuts such that the product contains not less than 20 % and not more than 40% of hazelnuts.

The following may be added:

- (a) milk and/or dry milk solids obtained by evaporation, in such proportion that the finished product does not contain more than 5% dry milk solids ;
  - (b) almonds, hazelnuts and other nut varieties, either whole or broken, in such quantities that, together with the ground hazelnuts, they do not exceed 60% of the total weight of the product.
- (3) **Gianduja Milk Chocolate**

"Gianduja" (or one of the derivatives of the word "Gianduja") Milk Chocolate is the product obtained, firstly, from milk chocolate having a minimum dry milk solids content of 10% and, secondly, from finely ground hazelnuts such that the product contains not less than 15 % and not more than 40% of hazelnuts.

The following may be added: Almonds, hazelnuts and other nut varieties, either whole or broken, in such quantities that, together with the ground hazelnuts, they do not exceed 60% of the total weight of the product.

- (4) **Chocolate para mesa**

Chocolate para mesa is unrefined chocolate in which the grain size of sugars is larger than 70 microns.



(5) **Chocolate para mesa**

Chocolate para mesa shall contain, on a dry matter basis, not less than 20% total cocoa solids (including a minimum of 11% cocoa butter and a minimum of 9% fat-free cocoa solids).

(6) **Semi-bitter chocolate para mesa**

Semi-bitter Chocolate para mesa shall contain, on a dry matter basis, not less than 30% total cocoa solids (including a minimum of 15% cocoa butter and a minimum of 14% fat-free cocoa solids).

(7) **Bitter chocolate para mesa**

Bitter Chocolate para mesa shall contain, on a dry matter basis, not less than 40% total cocoa solid (including a minimum of 22% cocoa butter and a minimum of 18% fat-free cocoa solids).

**SCHEDULE "B"**

**Food Additives**

**Only those food additives listed below may be used and only within the limits specified.**

**(a)** Alkalizing and neutralizing agents carried over as a result of processing cocoa materials in proportion to the maximum quantity as provided for.

**(b) ACIDITY REGULATORS**

**MAXIMUM LEVEL**

503(i)	Ammonium carbonate	Limited by GMP
527	Ammonium hydroxide	Limited by GMP
503(ii)	Ammonium hydrogen carbonate	Limited by GMP
170(i)	Calcium carbonate	Limited by GMP
330	Citric acid	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
528	Magnesium hydroxide	Limited by GMP
530	Magnesium oxide	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
525	Potassium hydroxide	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
526	Calcium hydroxide	Limited by GMP
338	Orthophosphoric acid	2.5g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products.
4.3	L-Tartaric acid	5g/kg in finished cocoa and chocolate

**(c) EMULSIFIERS**

**MAXIMUM LEVEL**

471	Mono-and di-glycerides of fatty acids	Limited by GMP
322	Lecithins	Limited by GMP
422	Glycerol	Limited by GMP
442	Ammonium salts of Phosphatidic acids	Limited by GMP
		10g/kg
476	Polyglycerol esters interesterified	15g/kg "
	Recinoleic acid	5g/kg
491	Sorbitan monostearate	10g/kg in combination
492	Sorbitan tristearate	10g/kg "
435	Polyoxyethylene (20) sorbitan Monostearate	Limited by GMP
		10g/kg

<b>(d) FLAVOURING AGENTS</b>	<b>MAXIMUM LEVEL</b>
(i) Natural flavours as defined in the Codex Alimentarius, and their synthetic equipment except those which would imitate natural chocolate or milk flavours.	GMP
(ii) Vanillin	GMP
(iii) Ethyl vanillin	GMP
<b>(e) SWEETENERS</b>	<b>MAXIMUM LEVEL</b>
950 Acesulfame K	500mg/kg
951 Aspartame	2000mg/kg
952 Cyclamic acid and its Na and Ca salts	500mg/kg
954 Saccharin and its Na and Ca salts	500mg/kg
957 Thaumatin	Limited by GMP
420 Sorbitol	Limited by GMP
21 Mannitol	Limited by GMP
953 Isomalt	Limited by GMP
965 Maltitol	Limited by GMP
966 Lactitol	Limited by GMP
967 Xylitol	Limited by GMP
959 Neohesperidine dihydrochalcone	100mg/kg
<b>(f) GLAZING AGENTS</b>	<b>MAXIMUM LEVEL</b>
414 Gum Arabic (Acacia gum)	Limited by GMP
440 Pectin	Limited by GMP
901 Beeswax, white and yellow	Limited by GMP
902 Candelilla wax	Limited by GMP
903 Carnauba wax	Limited by GMP
Temporarily endorsed	Limited by GMP
904 Shellac	Limited by GMP
<b>(g) ANTIOXIDANTS</b>	<b>MAXIMUM LEVEL</b>
304 Ascorbyl palmitate	200mg/kg
319 Tertiary butylhydroquinone	200mg/kg
320 Butylated hydroxyanisole	200mg/kg
321 Butylated hydroxytoluene	200mg/kg
310 Propylgallate	200mg/kg
307 G-Tocopherol	750mg/kg

<b>(h) COLOURS (FOR DECORATION PURPOSE ONLY)</b>	<b>MAXIMUM LEVEL</b>
175 Gold	Limited by GMP
174 Silver	Limited by GMP
<b>(i) BULKING AGENTS</b>	<b>MAXIMUM LEVEL</b>
1200 Polydextrozs A and N	Limited by GMP
<b>(j) PROCESSING AID</b>	<b>Limited by GMP</b>
Hexane (62 <sup>0</sup> C-82 <sup>0</sup> C)	1mg/kg

### SCHEDULE "C"

#### LIMITS OF CONTAMINANTS IN COCOA PRODUCTS

CONTAMINANTS	MAXIMUM LIMIT
Arsenic (As)	0.5mg/kg
Copper (Cu)	20mg/kg
Lead (Pb)	1mg/kg

MADE at Abuja this .....day of .....2019

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**Inuwa Abdulkadir Esq**

**Chairman Governing Council**

**National Agency for Food and Drug Administration and Control (NAFDAC)**